

ABSTRACT

A method of processing a food product includes providing a source of pulse ultraviolet (UV) radiation. In operation, the method includes directing the UV radiation
5 at the food product to photo-ablate the food product. A combination of parameters associated with the radiation may be selected, including at least one of a group of radiation focus spot size, radiation pulse repetition rate and source power to alter a performance characteristic of the technique, such as food processing speed.